



## Sauvignon Blanc 2006

### Harvest

The 2006 vintage was unusual in that the season was shorter than expected due to a hot summer. Spring started off normally - nothing too dramatic - and importantly it didn't rain much during flowering so fruit set was at normal levels. The summer started early though, with some very hot days in December. The rest of the summer continued in that vein with very little rain leading to drought conditions here on the Plains and resulting in our earliest ever vintage with harvest starting 2-3 weeks ahead of the norm. Due to good crop levels and a warm season, this year's fruit has excellent concentration and flavours.

The grapes for the Spinyback Sauvignon Blanc were grown on the stony, free-draining soils of the Waimea Plains. They were harvested at physiological ripeness from mid-March onwards, typically with a range of sugar levels in the order of 20-22°bc Brix.

### Winemaking

The grapes were machine harvested at dawn and destemmed without any crushing, thus protecting the aromatic 'freshness' naturally found in this variety. After pressing the juice was cold-settled for 3 days to achieve low solids prior to ferment. To maintain good aromatic definition, the fermentations were carried out in stainless steel; the musts were inoculated with a range of aromatic yeasts and fermentation temperatures were kept low.

As soon as the fermentations had completed at the end of May, the component wines were racked off their yeast lees and blended together. After blending, light fining with C-fine 'rounded off' the wine. Gentle cross-flow filtration preceded bottling from early July 2006.

### Technical Data

Alcohol:	13.0%	pH:	3.30
Residual Sugar:	3.5g/L	Titrateable acidity:	6.9 g/L

### Tasting Notes

Lovely pungent aromas of gooseberry, passionfruit and lime spring from the glass - while the palate has a refreshing zestiness and subtle texture. A mineral undercurrent helps give the wine excellent balance and length. This is the perfect Sauvignon for all occasions - enjoy lightly chilled on a summer's day with a plateful of New Zealand's famous Greenshell mussels.

